



Application Data Sheet

DSM Food Specialties B.V.

P.O. Box 1
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The Netherlands

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RAPIDASE[®] C80 MAX

Concentrated pectinase for the depectinization of fruit juices

BENEFITS

- Juice depectinization
- Hydrolyzes pectin and other polysaccharides present in juices

PRODUCT DESCRIPTION

Enzyme preparation for food use containing polygalacturonase (pectinase) derived from a selected strain of *Aspergillus niger*

FUNCTION

Fruit juices not only contain pectin but also other polysaccharides responsible for filtration and concentration issues. For a complete and efficient juice clarification, enzyme preparations must contain pectinases with a broad spectrum mode of action. RAPIDASE C80 MAX contains a high concentration of enzymes acting on pectin and its lateral chains.

APPLICATION AND RECOMMENDED DOSE RATES

RAPIDASE[®]C80 MAX must be added with a metering pump to the fruit juice into the depectinization tank. Just before use, to ensure adequate mixing, it should be diluted in 10 to 20 times its volume of water.

Application	Dosage	Recommendation
Apple or pear juice	2-3 g/hl 2.5 to 4 fl.oz./1000 gal	1-2 hours at 45-50°C (113-131°F) 16-24 hours at 10-15°C (52°F)

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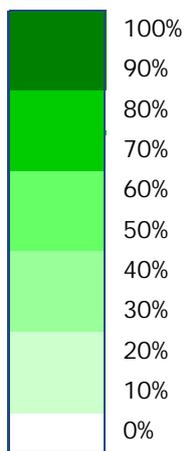
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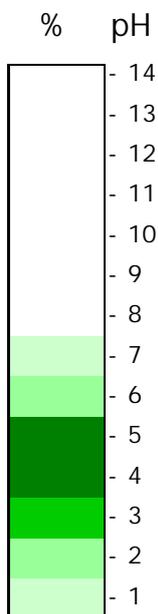


Legend:

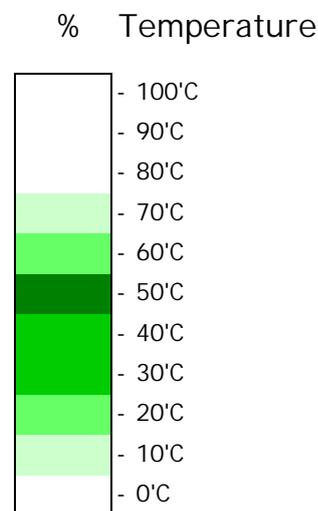
Color | Activity



pH Effect on Enzyme Activity



Temperature Effect on Enzyme Activity



TECHNICAL SERVICE

This product was developed by our dedicated team of experts. We can help you maximize the efficiency of your process by utilizing our extensive biochemical knowledge and many years of enzyme experience. Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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